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Part B2

7. (Once Amended) A method of preparing a nutritional enteral composition intended for favoring the growth and maturation of non-mature gastro-intestinal tracts of young mammals comprising the step of using as a protein source a mixture of dietary protein hydrolysates having a degree of hydrolysis in a range of from about 10% to less than 50% by weight and being in the form of a mixture of different size peptides and free amino acids, the free amino acids being present in an amount of up to about 20% (each calculated as nitrogen x 6.25) and intact proteins that are at least partially in the form of bioactive peptides.

Please add newly submitted Claims 8-24 as follows:

8. The method according to claim 7 wherein the dietary protein hydrolysates comprise at least 5% (by weight, of the total protein content calculated as nitrogen x 6.25) of hydrolysate having a degree of hydrolysis of about 40% and at least 5% of hydrolysates having a lesser degree of hydrolysis.

9. The method according to claim 7 wherein the intact proteins are present in an amount of at least about 5% of the total protein content.

10. The method according to claim 7 wherein the intact proteins are selected from the group consisting of milk proteins, whey proteins, caseins and bioactive peptides such as TGF- $\beta$ .

11. The method according to claim 7 wherein bioactive peptides represent about 0.1 to about 4 ng/mg total protein.

12. The method according to claim 7 including the step of preparing the nutritional composition so that it contains a source of protein providing 5 to 30% of the total caloric content, a source of carbohydrates which provides 40 to 80% of the total caloric content, a source of lipids which provides 5 to 55% of the total caloric content, minerals and vitamins to meet daily requirements.

13. A method for providing nutrition to young mammals having non-mature gastrointestinal tracts, comprising the step of administering a composition which contains as a protein source a mixture of dietary protein hydrolysates having a degree of hydrolysis in a range of from about 10% to less than 50% by weight and being in the form of a mixture of different size peptides and free amino acids, the free amino acids being present in an amount of up to about 20% (each calculated as nitrogen x 6.25) and intact proteins that are at least partly in the form of bioactive peptides.

14. The method according to claim 13 wherein the dietary protein hydrolysates contain at least about 5% (by weight, of the total protein content calculated as nitrogen x 6.25) of hydrolysate having a degree of hydrolysis of about 40 and at least about 5% of hydrolysates having a lesser degree of hydrolysis.

15. The method according to claim 13 wherein the intact proteins are present in an amount of at least about 5% by weight of the total protein content.

16. The method according to claim 13 wherein the intact proteins are selected from the group consisting of milk proteins, whey proteins, caseins and bioactive peptides such as TGF- $\beta$ .

17. The method according to claim 13 wherein the bioactive peptides represent at least about 0.1 to about 4ng/mg total protein.

18. The method according to claim 14 wherein the composition comprises a source of protein providing 5 to 30% of the total caloric content, a source of carbohydrates which provides 40 to 80% of the total caloric content, a source of lipids which provides 5 to 55% of the total caloric content and minerals and vitamins to meet daily requirements.

19. A method for promoting the growth and maturation of non-mature gastrointestinal tracts of young mammals, comprising the steps of administering a composition which contains as a protein source a mixture of dietary protein hydrolysates having a degree of hydrolysis in a range of from about 10% to less than 50% by weight and being in the form of a mixture of different size peptides and free amino acids, the free amino acids being present in an amount of up to about 20% (each calculated as nitrogen x 6.25) and intact proteins that are at least partly in the form of bioactive peptides.

20. The method according to claim 19 wherein the dietary protein hydrolysates contain at least about 5% (by weight, of the total protein content calculated as Nitrogen x 6.25 of hydrolysate having a degree of hydrolysis of about 40 and at least about 5% of hydrolysates having a lesser degree of hydrolysis.

21. The method according to claim 19 wherein the intact proteins are present in an amount of at least about 5% by weight of the total protein content.

22. The method according to claim 19 wherein the intact proteins are selected from the groups consisting of milk proteins, whey proteins, caseins and bioactive peptides such as TGF- $\beta$ .

23. The method according to claim 19 wherein bioactive peptides represent at least about 0.1 to about 4ng/mg total protein.

24. The method according to claim 19 wherein the composition contains a source of protein providing 5 to 30% of the total caloric content, a source of carbohydrates which provides 40 to 80% of the total caloric content, a source of lipids which provides 5 to 55% of the total caloric content. and minerals and vitamins to meet daily requirements.

#### REMARKS

This Preliminary Amendment is submitted in the above-identified patent application. Pursuant to the Preliminary Amendment Claims 1 and 3-7 have been amended and newly submitted Claims 8-24 have been added. This Preliminary Amendment does not add new matter. Further, Applicants note that the Preliminary Amendment is not being made for purposes of narrowing the claims and/or patentability but, merely to comport the claims to U.S. practice